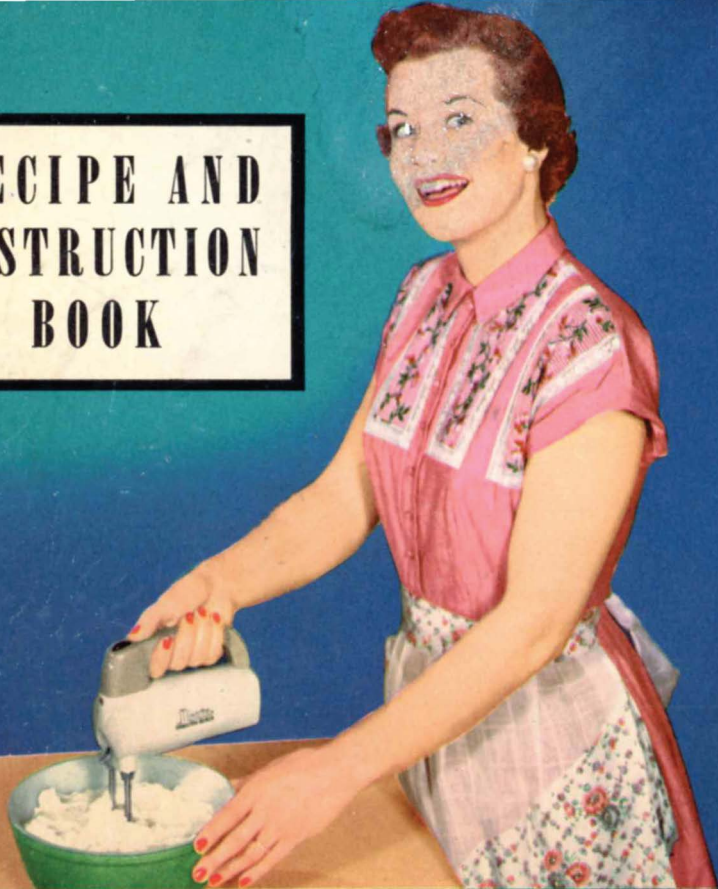


**RECIPE AND  
INSTRUCTION  
BOOK**



**HAMILTON BEACH**

**Mixette**

# What Your Mixette Will Do for You

Your Mixette literally "beats everything." You can use it for all sorts of beating from the delicate folding in of an angel food cake to the heavier work of cutting raisins and chopping nuts. Here are some of the most common uses of Mixette.

*Whipping Eggs*

*Whipping Cream*

*Mixing Batters and Dough*

*Folding-In*

*Mashing Potatoes*

*Whipping Potatoes*

*Mashing Fruit*

*Puree-ing Vegetables*

*Creaming Butter and Cheese*

*Blending*

*Beating Candy*

*Chopping Nuts*  
*(in batter)*

*Cutting Raisins and Dates*  
*(in batter)*

*Chopping and Creaming Eggs*

*Blending Sandwich Mixes*

*Mixing Icings*

You will find Mixette your handiest kitchen helper. You will use it several times a day. Keep it handy on its hanger or in a kitchen drawer.

**HAMILTON BEACH COMPANY**

*Division, Scovill Manufacturing Co.*

**RACINE, WISCONSIN**

# Hints On the Use and Care of Your Mixette

A little care will add years to the life of your Mixette. Two drops of sewing machine oil at the points indicated in the picture twice a year provide ample lubrication.



The strong, durable beaters are easily slipped into position and just as easily removed by pressing down on the beater-ejector lever.

To clean the motor unit, wipe with a damp cloth. Never place the motor in water.

Use just one beater for making malted milks, milk shakes and similar drinks.

Your Mixette has three speeds. Each successive speed has greater power, so for jobs like whipping cream and beating eggs or dry mixing you start with Speed No. 1. As batters become heavier you advance your speed with Speeds No. 2 and No. 3. You will soon learn which speeds to use for various jobs. The recipes in this booklet specify Mixette speeds. Let them guide you. Here are common uses of speeds:



Slow Mixing . . . . .	Speed 1 and 2
Slow Beating . . . . .	Speed 2
Creaming . . . . .	Speed 3
Whipping . . . . .	Speed 3
Mashing . . . . .	Speed 3
Beating Eggs . . . . .	Speed 2 and 3
Making Icings . . . . .	Speed 3
Beating Candy . . . . .	Speed 3

Warning! Do not overbeat your mixtures. Overbeating usually produces an over-dry cake. Remember that the mixing action of your Mixette is much more powerful than any hand mixing device.

Convenient wall hanger comes with your Mixette. Screw it on your wall or cupboard door so Mixette is always handy.

## FIVE-YEAR FREE SERVICE GUARANTEE

This Hamilton Beach Mixette is covered by a Five-Year Free Service Guarantee. It covers all parts and labor, including the motor, excepting only the cord set and damage caused by misuse.

This Mixette must be registered within 10 days of purchase on guarantee card packed with recipe book.

In case of guarantee claim the appliance is to be returned to the factory or authorized service station, listed on inside back cover of this book.

**HAMILTON BEACH COMPANY**

*Division Scovill Manufacturing Company*

**RACINE, WISCONSIN**

### IMPORTANT

Read instructions before operating mixer. Be sure the voltage of your electricity is the same as the voltage stamped on the mixer motor bracket on the bottom of the motor. If doubtful telephone your electric company.



## Tested Recipes

**Devil's Food Cake** • *Preliminary:* Preheat oven to baking temperature. Select two 8-inch layer cake pans. Grease bottom of pan (sides need not be greased) and line with waxed paper cut to fit the pans. Have ingredients at room temperature.

Sift together into large bowl:

- 1  $\frac{3}{4}$  cups sifted cake flour
- 1 teaspoon salt
- 1 teaspoon soda
- $\frac{1}{2}$  cup cocoa

Add rest of ingredients:

- 1  $\frac{1}{2}$  cups sugar
- $\frac{2}{3}$  cup milk
- 2 eggs (unbeaten)
- $\frac{1}{2}$  cup shortening (soft)
- 1 teaspoon vanilla

Mix at speed 2 for one and one-half ( $1\frac{1}{2}$ ) minutes. *Baking:* Bake layer cake at 375 degrees F. for 20 to 25 minutes or loaf cake at 350 degrees for 50 to 55 minutes.

*Frosting:* Mocha, fluffy five minute or angel icing.

**Spicy Cup Cakes** • *Preliminary:* Preheat oven to baking temperature. Grease bottom of muffin or cup cake pans. Have all ingredients at room temperature.

Sift into large bowl:

- 1 1/2 cups sifted all purpose flour
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1/8 teaspoon soda
- 1/2 teaspoon cinnamon
- 1/8 teaspoon mace
- 1/8 teaspoon nutmeg

Add:

- 1/4 cup shortening, soft
- 1/2 cup milk
- 1 egg, unbeaten
- 1/2 teaspoon vanilla
- 1/2 cup seedless raisins

Mix at speed 2 for one (1) minute.

*Add:* 1/4 cup molasses.

Mix at speed 1 for one (1) minute. Pour into pans.

*Baking:* Bake at 375 degrees F. for 15 minutes. Yields 12 cup cakes.

**White Cake** • *Preliminary:* Preheat oven to baking temperature. Select two 9-inch cake pans. Grease the bottom (sides need not be greased) and line with waxed paper cut to fit pan. Have all ingredients at room temperature.

Sift into large bowl:

- 2 cups sifted cake flour
- 2 1/2 teaspoons double acting baking powder  
(3 teaspoons quick acting)
- 1 teaspoon salt
- 1 1/3 cups sugar

Add:

- 1/2 cup shortening, soft
- 3/4 cup milk
- 1 teaspoon vanilla

Measure into small bowl:

- 4 egg whites

Beat eggs at speed 3 for three (3) minutes or until it forms a soft peak.

Mix first mixture in large bowl at speed 2 for two (2) minutes.

Add beaten whites and fold in at speed 1 for one (1) minute.

*Baking:* Bake at 350 degrees F. for 25 to 30 minutes.

*Frosting:* Lady Baltimore frosting and filling.

**Mix All Cake •** *Preliminary:* Preheat oven to baking temperature. Select two 8 or 9-inch layer cake pans. Grease bottom of pans (sides need not be greased) and line with waxed paper cut to fit pans. Have all ingredients at room temperature

Sift together into a large bowl:

2 $\frac{1}{4}$  cups sifted cake flour  
1 $\frac{1}{2}$  cups sugar  
2 $\frac{1}{2}$  teaspoons double acting  
baking powder  
(3 $\frac{1}{2}$  teaspoons quick acting)  
1 teaspoon salt

Add rest of ingredients:

$\frac{1}{2}$  cup shortening, soft  
2 eggs, unbeaten  
 $\frac{2}{3}$  cup milk  
1 teaspoon vanilla

Mix at speed 2 for two (2) minutes.

*Baking:* Bake at 350 degrees F. for 25 to 30 minutes.

*Frosting:* Bittersweet frosting.

**Lady Golden Sponge Cake •** This is a superior cake. Its lightness, tenderness, and softness are surpassed by none.

*Preliminary:* Preheat oven to 350° F. Select a 7" tubed cake pan. (Do not grease.) Have all ingredients at room temperature.

Measure into large bowl:

4 eggs, unbeaten  
1 tablespoon water  
 $\frac{1}{4}$  teaspoon salt

Grated rind of 1 lemon

1 tablespoon lemon juice  
 $\frac{1}{2}$  teaspoon vanilla

Beat at speed 3 for five (5) minutes. Stop beater.

Measure:

1 cup sugar  
1 cup sifted cake flour

Remove 3 tablespoons of sifted  
flour to a small cup

Sift remaining flour and sugar together. Sprinkle flour and sugar mixture evenly over beaten eggs. Beat at speed 3 for one (1) minute.

Measure:

1 $\frac{1}{4}$  teaspoon double acting bak-

ing powder (2 $\frac{1}{4}$  teaspoons  
quick acting)

Add baking powder to 3 tablespoons of sifted flour in cup. Stir well. Add flour and baking powder mixture to batter, fold in at speed 1 for one (1) minute. Pour into ungreased pan.

*Baking:* Bake at 350° F. for 35 to 40 minutes.

*Remarks:* Other flavors than lemon are often desired. If flavoring extracts are used, use 2 tablespoons of water instead of 1 tablespoon of lemon juice.

**Angel Food Cake** • The making of angel food cake is tricky, often called an art, but with the electric mixer and recipe adapted to the mixer, the elements of chance or intuition are eliminated.

*Preliminary:* Select an 8 or 10 inch tubed cake pan (ungreased). Have ingredients at room temperature. Preheat oven to 375° F.

Measure into large bowl:

1 1/4 cups egg whites (about 10 whites)	1/4 teaspoon salt
1/4 cup water (room temperature)	1/4 teaspoon almond
	1/4 teaspoon vanilla

Beat at speed 3 for five (5) minutes.

Measure:

1/2 cup sugar

Continue beating at speed 3. Sprinkle sugar slowly over beaten egg whites. Beat for five (5) minutes (total beating time, 10 minutes). Stop mixer.

While beating above, sift together 2 teaspoons cream of tartar  
twice: 3/4 cup sugar

1 cup sifted cake flour

Turn to speed 1. Sprinkle flour mixture evenly but quickly over beaten whites so that flour mixture will be folded in, in one (1) minute.

*Baking:* Bake at 375° F. for 30 to 35 minutes.

*Frosting:* Fluffy 5-minute frosting or angel icing.

**Applesauce Cake** • *Preliminary:* Preheat oven to baking temperature. Select one deep-sided 9-inch cake pan. Grease the bottom (sides need not be greased) and line with waxed paper cut to fit pan.

Sift together:

1 3/4 cups sifted all purpose flour  
1 teaspoon soda  
1 teaspoon salt  
1/4 teaspoon mace  
1/4 teaspoon cloves  
1/2 teaspoon cinnamon

Measure into large bowl:

1/3 cup shortening  
1 egg unbeaten  
3/4 cup brown sugar, firmly packed

Beat at speed 2 for two (2) minutes. Stop beater.

Add:

1/2 cup raisins

1 cup applesauce

Mix at speed 2 for one (1) minute.

Add dry ingredients

Mix at speed 2 for one (1) minute.

*Baking:* Bake at 350° F. for 30 to 35 minutes.

**Rich Butter Cake** • *Preliminary:* Preheat oven to baking temperature. Select two 9-inch layer cake pans. Grease bottom (sides need not be greased) and line with waxed paper cut to fit pan.

1½ cups sugar  
3 eggs, unbeaten

⅔ cup shortening  
1 teaspoon vanilla

Beat at speed 3 for three (3) minutes. Stop beater.

Sift dry ingredients together:

2¼ cups sifted flour (cake or all purpose)  
2¾ teaspoons double acting baking powder (3¾ teaspoons quick acting)  
1 teaspoon salt

Measure:

¾ cup milk

Add dry ingredients and milk alternately to creamed mixture while mixing at speed 2 for eight (8) minutes.

*Baking:* Bake at 350 degrees F. for 30 to 35 minutes.

**Nut Loaf Cake** • *Preliminary:* Preheat oven to baking temperature. Select a square pan 9 x 9 x 2 or a loaf pan 9 x 6 x 3. Grease bottom (sides need not be greased) and line with waxed paper cut to fit pan. Have all ingredients at room temperature.

1¼ cups sugar  
1 egg

⅓ cup shortening  
1 teaspoon vanilla

Beat at speed 3 for three (3) minutes. Stop beater.

Sift dry ingredients together:

2 cups sifted all purpose flour  
2½ teaspoons double acting baking powder (3½ teaspoons quick acting)  
1 teaspoon salt

Measure:

1 cup milk  
1 cup walnuts (mixer chops)

Add dry ingredients and milk alternately to creamed mixture while mixing at speed 2 for eight (8) minutes. Add nuts 4 minutes before end of mixing time.

*Baking:* Bake at 350 degrees F. for 40 to 50 minutes.

## Bittersweet Chocolate Frosting

4 oz. (4 squares) chocolate  
2 tablespoons butter or shorten-  
ing

$\frac{1}{3}$  cup light cream (approximate)  
2 cups confectioners' sugar

Melt chocolate and butter together in the top of double boiler. Transfer to small bowl.

Add sugar and cream. Beat at speed 3 for six (6) minutes or until thick enough to spread.

Spread on cake.

## Fluffy 7-Minute Frosting

2 egg whites, unbeaten  
 $1\frac{1}{2}$  cups sugar  
 $\frac{1}{8}$  teaspoon salt  
 $\frac{1}{4}$  teaspoon cream of tartar

$\frac{1}{4}$  cup cold water  
1 tablespoon light corn syrup  
1 teaspoon vanilla

Place all ingredients except vanilla in top of double boiler over boiling water. Beat at speed 2 until ingredients are well mixed, then at speed 3 for seven (7) minutes or until mixture will form a peak when beater is lifted. Remove from water and add vanilla. Spread on cake.

**Nut Bread** • *Preliminary:* Preheat oven to baking temperature. Grease bottom (sides need not be greased) of 8 or 9-inch loaf pan.

Sift together into large bowl:

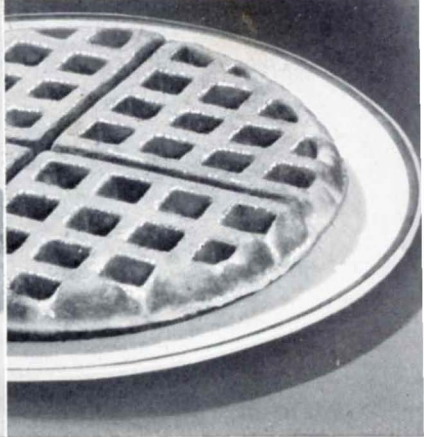
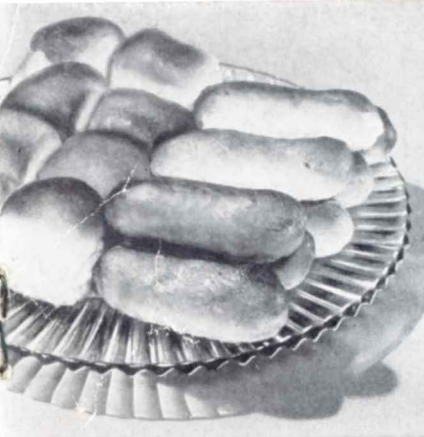
2 cups sifted flour  
 $1\frac{1}{2}$  teaspoons salt  
3 teaspoons baking powder  
1 teaspoon cinnamon

Add rest of ingredients:

$\frac{3}{4}$  cup chopped nuts  
1 egg, unbeaten  
 $\frac{2}{3}$  cup sugar  
1 cup milk  
4 tablespoons melted shortening

Beat at speed 2 for one (1) minute.

*Baking:* Bake at 350° F. for 60 minutes. Store in bread box at least one day.



## Waffles

Place in small bowl:

2 egg whites

Beat at speed 2 for two (2) minutes or until moist peak forms.

Sift together into large bowl:

1½ cups sifted flour

3 teaspoons baking powder

¾ teaspoon salt

1 tablespoon sugar (optional)

Add:

2 egg yolks

1 cup milk

¼ cup melted shortening or vegetable oil

Blend at speed 1 for one (1) minute. Add beaten whites and fold in at speed 1 for one-half (½) minute. Bake on hot waffle iron until golden brown.

*Variations:* Date or raisin waffles. To dry ingredients for plain waffles, add ½ cup raisins or dates. Proceed as directed for plain waffles. Serve as a dessert with confectioners' sugar or whipped cream.

*Nut Waffles:* To dry ingredients for plain waffles, add ¾ cup walnuts (mixer chops). Proceed as directed for plain waffles.

*Cheese Waffles:* To dry ingredients add ½ cup grated cheese. Proceed as directed for plain waffles.



**Brownies** • *Preliminary:* Preheat oven to baking temperature. Grease the bottom (sides need not be greased) of an 8-inch square pan. Have all ingredients at room temperature.

Place all ingredients in large bowl:

$\frac{3}{4}$  cup sifted flour  
1 cup sugar  
5 tablespoons cocoa  
 $\frac{1}{2}$  teaspoon salt

$\frac{1}{2}$  cup shortening, soft  
2 eggs, unbeaten  
1 teaspoon vanilla  
 $\frac{1}{2}$  cup nuts (mixer chops)

Beat at speed 2 to start, then speed three for three (3) minutes.

*Note:* If nuts in large pieces are desired, do not beat nuts more than one minute.

*Baking:* Bake at 350° F. for 30 minutes.

To substitute chocolate for cocoa:  
2 oz. unsweetened chocolate,  
melted

$\frac{1}{3}$  cup shortening instead of  
 $\frac{1}{2}$  cup

**Oatmeal Cookies** • *Preliminary:* Preheat oven to baking temperature. Have all ingredients at room temperature.

Sift into large bowl:  
3/4 cup sifted flour  
1/2 teaspoon salt  
1/2 teaspoon soda  
1 teaspoon cinnamon

Add rest of ingredients:  
1 1/4 cups rolled oats  
1/2 cups nuts (mixer chops)  
1/2 cup raisins (mixer chops)  
2/3 cup sugar  
1/3 cup shortening, soft  
2 eggs, unbeaten  
3 tablespoons molasses

Start speed 2 to mix then speed 3 for three (3) minutes.

*Baking:* Drop by teaspoonfuls on an ungreased cookie sheet and bake at 400° F. for 6 to 8 minutes.

**Spritz Cookies** • *Preliminary:* Preheat oven to baking temperature.

Measure into large bowl:

1/2 cup sugar  
3/4 cup shortening (1/2 butter)  
3 tablespoons milk

1 egg yolk, unbeaten  
1/2 teaspoon vanilla  
1/2 teaspoon almond flavoring

Beat at speed 2 for three (3) minutes. Stop beater. Add 2 1/4 cups sifted flour (cake or all purpose). Mix at speed 2 for one (1) minute. Fill cookie press and make into desired shapes on cookie sheet.

*Baking:* Bake at 375° F. for 8 to 10 minutes.

**Chocolate Cookies** • *Preliminary:* Preheat oven to baking temperature. Grease cookie sheets. Have ingredients at room temperature.

Sift into large bowl:  
3/4 cup sifted flour  
1 cup sugar  
3/4 teaspoon salt

Add rest of ingredients:  
1/2 cup shortening, soft  
2 eggs, unbeaten  
3 squares (oz.) melted chocolate  
1 teaspoon vanilla  
3/4 cup nuts (Mixer chops)

Start at speed 2, mix at speed 3 for three (3) minutes. Drop by teaspoonfuls on greased cookie sheet.

*Baking:* Bake at 325° F. for 15 to 20 minutes.

## Seafoam

3 cups sugar  
 $\frac{1}{2}$  cup light corn syrup  
 $\frac{2}{3}$  cup water  
2 egg whites

$\frac{1}{8}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon vanilla  
1 cup nuts (optional)

Boil sugar, corn syrup, and water together until it will form a hard ball when dropped in water. Beat egg whites and salt at speed 3 for three (3) minutes in large bowl.

Pour syrup slowly into beaten whites while beating at speed 3. Continue beating until mixture passes the glossy state. Add nuts (or fruits) and vanilla and continue beating until mixture forms a peak when beater is raised. Pour on buttered platter or drop on waxed paper.

*Variations:* In flavorings—Peppermint, almond, orange, lemon. In additional ingredients: Candied lemon or orange peel, candied fruits, cocoanut.

## Creamy Chocolate Fudge

2 cups sugar  
2 or 3 squares (oz.) chocolate  
2 tablespoons corn syrup  
 $\frac{2}{3}$  cup milk

$\frac{1}{8}$  teaspoon salt  
2 tablespoons butter  
1 teaspoon vanilla

Combine first five ingredients in pan. Cook to  $114^{\circ}$  C. or  $236^{\circ}$  F. or until a few drops will form a firm ball in cold water.

Remove from stove and cool for 10 to 15 minutes before pouring it into the mixer bowl. Add butter and vanilla. Beat at speed 3 for five (5) minutes or until it loses the glossy surface. Pour the candy immediately into a buttered platter or drop on waxed paper.

If the candy hardens in the bowl and cannot be poured, add 1 tablespoon milk or 2 tablespoons corn syrup and beat speed 3 until smooth. Pour immediately.

## Chocolate Chiffon Pie

1 tablespoon gelatine	$\frac{2}{3}$ cup milk
1 cup sugar	2 sq. (2 oz.) chocolate
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ teaspoon vanilla
2 tablespoons flour	4 egg whites
4 egg yolks	Baked 8 or 9-inch pie shell

Mix gelatine, sugar, salt and flour in top of double boiler. Stir in egg yolks and milk. Cook over water until thickened, stirring constantly. Add chocolate and cook until chocolate is melted. Pour into large bowl. Add vanilla. Cool to room temperature.

Beat egg whites in small bowl at speed 3 for three (3) minutes or until peak forms.

Add beaten whites to cooled chocolate mixture and fold in at speed 1 for one (1) minute.

Pour into baked pastry shell and chill. Serve plain or topped with whipped cream.

## Pineapple Bavarian Cream

1 tablespoon gelatine	2 tablespoons lemon juice
2 tablespoons cold water	$1\frac{1}{4}$ cups crushed pineapple, drained
$\frac{1}{4}$ cup sugar	Ladyfingers or plain cake
$1\frac{1}{4}$ cups evaporated milk	

Pour evaporated milk and lemon juice in ice tray to chill thoroughly. Mix gelatine, sugar, and water in top of double boiler.

Line molds or serving dish with thinly sliced cake or ladyfingers.

Pour chilled milk (it should be very cold) into large bowl and beat at speed 3 for three (3) minutes. Add gradually melted gelatine and sugar beating two (2) minutes. Mixture should form peaks.

Add drained pineapple and blend at speed 1 for one-half ( $\frac{1}{2}$ ) minute. Pour into cake lined molds. Chill.

## Pumpkin Chiffon Pie

1½ tablespoons gelatine  
½ cup brown sugar, packed  
firmly  
¼ teaspoon salt  
1 teaspoon cinnamon  
½ teaspoon ginger  
¼ teaspoon cloves

⅔ cup cooked or canned pump-  
kin  
3 egg yolks  
¾ cup milk  
3 egg whites  
3 tablespoons granulated sugar  
1 baked 8 or 9-inch pie shell

In top of a double boiler mix gelatine, brown sugar, salt, and spices. Add pumpkin, egg yolks, and milk. Heat to boiling over water. Remove and cool thoroughly.

Beat whites in small bowl at speed 3 for two (2) minutes. Add granulated sugar gradually, beating for one (1) minute or until peak forms.

Add beaten whites to cooled pumpkin mixture and fold in at speed 1 for one (1) minute. Pour into baked pie shell and chill. Serve plain or topped with whipped cream.

## Prune Whip

1 cup cooked prunes, pitted  
2 tablespoons prune juice  
2 tablespoons orange juice  
1 tablespoon lemon juice

1 teaspoon grated lemon rind  
½ cup nuts (optional)  
2 egg whites  
¼ cup sugar

Beat whites in small bowl at speed 3 for two (2) minutes. Add sugar gradually, beat for one (1) minute or until peak forms.

Beat other ingredients in large bowl at speed 2 for one (1) minute.

Add beaten whites and fold in at speed 1 for one-half (½) minute.

Pour into 6 or 8-inch baking dish and bake at 325° F. for 20 to 25 minutes. Serve with soft custard or whipped cream.

## Cottage Cheese Dressing

Combine in small bowl:

- $\frac{1}{2}$  cup cottage cheese
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon paprika

- 8 small pickles or olives
- 2 tablespoons lemon juice
- 3 tablespoons mayonnaise

Beat at speed 2 until ingredients are well blended. Serve with salad greens.

## Thousand Island Dressing

Combine in small bowl:

- $\frac{1}{2}$  cup stuffed olives
- 1 hard cooked egg
- 2 spears of chives

- 2 sprigs of parsley
- $\frac{1}{2}$  cup chili sauce
- 1 tablespoon prepared mustard
- 2 cups mayonnaise

Blend with Hamilton Beach Mixette at speed 2 until well blended.

## Mayonnaise

- 1 egg
- 4 tablespoons lemon juice
- 1 teaspoon sugar
- $\frac{1}{2}$  teaspoon dry mustard

- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{4}$  teaspoon paprika
- 2 cups oil

Combine all ingredients except oil in small bowl. Beat at speed 3 for one (1) minute. Keep at speed 3 and add oil gradually until it begins to thicken (about  $\frac{1}{2}$  to  $\frac{3}{4}$  cup oil). The rest of the oil may now be added more rapidly. Store in covered jar in refrigerator. Makes  $2\frac{1}{4}$  cups of dressing.

## Frozen Fruit Salad

Combine in large bowl:

- 1 package cream cheese
- $\frac{1}{2}$  cup thin cream

Add to mixture slowly:

- $1\frac{1}{2}$  to 2 cups chopped mixed fruits, fresh or canned fruits

Beat at speed 2 until creamy.

Mix at speed 2 until well mixed. Pour into ice tray and freeze. Cut in squares and serve on lettuce with mayonnaise.

## Whipped Potato Casserole

- |   |                              |
|---|------------------------------|
| 6 medium potatoes, cooked or left-over whipped potatoes | 1/3 cup chopped onion        |
| 1 teaspoon salt   | 1/3 cup chopped green pepper |
| 1/8 teaspoon pepper                                     | 4 strips breakfast bacon     |
| 3 tablespoons butter                                    | 2 eggs                       |
| 1/4 cup hot milk  | 1/2 cup cheese               |

Broil or fry bacon until crisp. Using 2 tablespoons of the bacon drippings, cook onion and green pepper until tender.

Place potatoes, salt, pepper, butter, and milk in large bowl. Begin beating at speed 2 and move to speed 3 gradually. Beat at speed 3 until fluffy (about two (2) minutes).

Add eggs, cheese (mixer will chop), onion, green pepper, and bacon and beat at speed 3 for one (1) minute.

Bake in buttered casserole at 350° F. for 30 to 35 minutes.

## Whipped Potatoes

- |                      |                     |
|----------------------|---------------------|
| 6 medium potatoes    | 1 teaspoon salt     |
| 1/4 cup hot milk     | 1/8 teaspoon pepper |
| 3 tablespoons butter |                     |

Boil potatoes, peel, and place in large bowl. Beat at speed 2 until potatoes are mashed.

Add rest of ingredients and beat at speed 3 for two (2) minutes or until fluffy.

*Variations:* Turnips, squash, or other vegetables may be whipped in the same way.

## Mixed Cheese Sandwich Spread

- |  |  |
|--|--|
| 1 cup (1/2 lb.) cottage cheese               | 1/4 teaspoon salt                      |
| 1 package cream cheese                       | 1/8 teaspoon paprika                   |
| 1/2 cup processed cheese (or a sharp cheese) | 2 tablespoons onion (not chopped)      |
| 1 tablespoon light cream or mayonnaise       | 1/4 cup olives or pickle (not chopped) |

Measure all ingredients into large bowl. Turn speed control to speed 3 and beat until creamy about three (3) minutes.

# AUTHORIZED HAMILTON BEACH SERVICE STATIONS

APPLIANCE SERVICE CO.  
517 Ponce de Leon, N. E.  
Atlanta, Georgia

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Baltimore 2, Maryland

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525 N. W. 29th Street  
Miami 37, Florida

C. W. SCHNECK CO.  
1331-33 N. 12th Street  
Milwaukee 5, Wisconsin

STERLING ELECTRIC CO.  
31-33 South Fifth Street  
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4801 Park Avenue  
Montreal, Quebec, Canada

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710 Baronne Street  
New Orleans 12, Louisiana

READING ELECTRIC CO., INC.  
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New York 8, New York

KRUEGER ELECTRIC MOTOR SERVICE  
2410 North Robinson  
Oklahoma City, Oklahoma

JOHN L. TUCKER COMPANY  
2512 Farnam Street  
Omaha, Nebraska

BUMSTED'S APPLIANCE SERVICE  
3533 Seward Street  
Omaha, Nebraska

THE ARNOLD COMPANY  
1427 Vine Street  
Philadelphia, Pennsylvania

VINSON-CARTER ELECTRIC CO.  
325 North Fourth Street  
Phoenix, Arizona

FERRY ELECTRIC SERVICE CO.  
127 Fourth Avenue  
Pittsburgh, Pennsylvania

MORRISON ELECTRIC COMPANY  
1206 S. W. Washington Street  
Portland 5, Oregon

LAM/CO ELECTRIC  
1415 - 21st Street  
Sacramento 14, California

KAEMMERLEN ELECTRIC COMPANY  
2728 Locust Street  
St. Louis 3, Missouri

SUPER VACUUM SUPPLY CO.  
178 West 7th Street  
St. Paul 2, Minnesota

APPLIANCE SERVICE CENTER  
57 Richards Street  
Salt Lake City 1, Utah

MURRIE RADIO &  
APPLIANCE SERVICE  
1422 W. Hildebrand Avenue  
San Antonio 1, Texas

J. F. ZWIENER ELECTRICAL CO.  
1242 First Avenue  
San Diego 1, California

CAMPBELL BROS.  
Room 504  
657 Mission Street  
San Francisco, California

APPLIANCE PARTS & SERVICE CO.  
214-216 Stewart Street  
Seattle, Washington

WILLIAM'S HOME APPLIANCES  
1606 Pierce Street  
Sioux City, Iowa

APPLIANCE PARTS & SERVICE CO.  
609 West Trent Avenue  
Spokane 8, Washington

J. J. BARTLETT  
225-231 East Onondaga Street  
Syracuse 3, New York

SHOCK ELECTRIC  
14 Broadalbane  
Toronto, Ontario, Canada

H. L. MOSS COMPANY  
1712 East 15th Street  
Tulsa, Oklahoma

ALEXANDER McLEAN & SONS  
Room 116, Shelly, Building  
Vancouver, B. C., Canada

CARL W. DAUBER & SONS  
2320 - 18th Street, N. W.  
Washington 9, D. C.

THE AVENUE ELECTRIC  
319 Ellice Avenue  
Winnipeg, Manitoba, Canada

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